

Garden Salad

Vegetable		HACCP Process 1- No Cook			Healthier Kansas Recipe 164
Ingredients	Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Spinach, partly trimmed, fresh AP			6 lb 8 oz		1. Handle all produce with clean, gloved hands or clean utensils. 2. Rinse and trim spinach and lettuce if not purchased ready-to-eat. 3. Chop lettuce and spinach. Rinse, core and dice tomatoes. Rinse, peel and grate carrots. Rinse, peel (or score) and chop cucumbers. 4. Toss all ingredients together. CCP: Hold for cold service at 41°F or lower.
Romaine lettuce, AP			6 lb 8 oz		
Tomatoes, fresh, AP			1 lb 5 oz		
Carrots, fresh, AP			15 oz		
Cucumber, fresh, AP			14 oz		
Serving Sizes			Contribution		
1 cup			1 serving provides 1/2 cup dark green vegetable		